

Attorney Docket No.: F3347(C)
Serial No.: 10/583,231
Filed: May 17, 2007
Confirmation No.: 8228

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (Currently amended): A dry confectionery premix for preparing an aerated confectionery product which premix comprises:

- (i) a carbon dioxide generating composition comprising an acid which is ascorbic acid, succinic acid or mixtures thereof and a carbonate which is not a calcium carbonate, wherein the molar ratio of the amount of acid to carbonate present in the carbon dioxide generating composition is from about 1:2 to about 2:1, and wherein the carbon dioxide generating system does not contain citric acid; and
- (ii) a stabiliser;

such that when the premix is mixed with water to give a final solids content of at least about 20 wt%, an aerated confectionery product is formed, in the absence of mechanical aeration, having an overrun of at least about 30% and a pH of greater than about 5.4.

Claim 2 (Original): A premix according to claim 1 wherein the carbonate is selected from a metal carbonate and a metal bicarbonate and mixtures thereof.

Claim 3 – 6 (Canceled)

Claim 7 (Previously Presented): A premix according to claim 1 wherein the carbonate is present in an amount of from about 0.5 wt% to about 3 wt% of the premix.

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Claim 8 (Previously Presented): A premix according to claim 1 wherein the aerated confectionery product formed in the absence of mechanical aeration, has an overrun of at least about 70%.

Claim 9 (Previously Presented): A premix according to claim 1 wherein the stabiliser is selected from gums, agar, alginates and derivatives thereof, gelatin, pectin, lecithin, sodium carboxymethylcellulose, carrageenan, furcelleran and mixtures thereof.

Claim 10 (Previously Presented): A premix according to claim 1 which is particulate.

Claim 11 (Previously Presented): A premix according to claim 1 wherein the confectionery product is a chilled or frozen confectionery product.

Claim 12 (Previously Presented): A premix according to claim 11 wherein the frozen confectionery product is ice cream.

Claim 13 (Canceled)

Claim 14 (Previously Presented): A method of preparing a confectionery product which method comprises admixing a premix according to claim 1 with an aqueous liquid to give a final solids content of at least about 20 wt% to form an aerated confectionery product which, in the absence of mechanical aeration, has an overrun of at least about 30% and a pH of greater than about 5.4.

Claim 15 (Previously Presented): A method according to claim 14 wherein the aerated confectionery product has, in the absence of mechanical aeration, an overrun of at least about 70%.

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Claim 16 (Previously Presented): A method according to claim 14 which further comprises chilling the confectionery product to a temperature of below about 6°C.

Claim 17 (Previously Presented): A method according to claim 14 which further comprises freezing the confectionery product to a temperature of below about -6°C.

Claim 18 (Previously Presented): A method according to claim 17 wherein the confectionery product is ice cream.

Claims 19-20 (Canceled)

Claim 21 (New): A premix according to claim 1 wherein the acid is ascorbic acid.